

PORTUGUESE PASTA

- **A spicy economical dish**
- **Makes enough for 4 servings**
- **Costs approximately 0.42p per serving**
- **Without the bacon 0.22p per serving**
- **Remove the chilli and reduce the paprika to 1 teaspoon for a milder sauce.**

Ingredients

1 tin tomatoes

1 onion chopped

2 tablespoons olive oil

1 dried chilli crumbled

1 garlic clove, crushed

2 teaspoons paprika,

4 rashers of bacon, chopped.

75 grams of pasta shapes per adult (or 50 grams per child)

Method

In a saucepan, heat the olive oil on medium heat.

Add the paprika and chilli. Cook, stirring for 2 minutes.

Add the onion and garlic, stir for 2 minutes.

Add the bacon and stir for 2 minutes.

Add the tin of tomatoes.

Bring to the boil and simmer for 15 minutes while you cook the pasta.

Boil a pan of water.

Add the pasta shapes, bring back to the boil and simmer for 10 to 12minutes according to the packet instructions.

Drain away the water and add to the sauce.

Serve.